



## ENTRÉES

GRILLED OCTOPUS PESTO BURRATA	49
breaded 6 oz burrata / basil pesto filling / sun-dried tomatoes / blueberry balsamic glaze	
LOCAL SNAPPER	49
wild rice / roasted mushroom / creole sauce *(gf,df)	
PAN SEARED HALIBUT	<i>mp</i>
saffron risotto / sautéed green beans / passion-fruit Cruzan rum reduction *(gf)	
SHRIMP RAVIOLI	46
sautéed spinach / white truffle cream / grated parmesan	
BRAISED OXTAIL GNOCCHI	54
potato gnocchi / sweet corn / roasted garlic nage	
PAN FRIED TOFU	37
toasted farro / sautéed kale / coconut curry sauce	
SOUS VIDE FREE-RANGE CHICKEN BREAST	39
sausage marinara pasta / shaved Manchego / Italian parsley	
PRIME NY STRIP	56
garlic mash potato / baby carrots / veal glaze *(gf)	

A 20% gratuity will be added to parties of 6+ guests and split checks.  
Maximum of two credit cards per table.